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| **Kangaroo with**  **spiced fruit relish**  Serves 24 tastes  Source: allrecipes.com.au | |
| **Ingredients**  3 Kangaroo fillets  1 teaspoon olive oil  2 ½ teaspoons kangaroo Australian dried spice (Gewurzhaus)  1 apple, peeled and grated  150 grams cranberry sauce  5 dried apricots, sliced  125 grams sultanas or raisins  Juice from one lemon  ¼ teaspoon cinnamon  2 cloves  1/8 teaspoon ground nutmeg | **Equipment**  Chopping board  Knife  Plate  Measuring spoons  Cast iron griddle pan  Measuring scales  Small saucepan  Box grater  Knife  Chopping board  Lemon squeezer  Measuring spoons |
| **What to do:**   * Remove any sinew from the kangaroo fillet * Combine olive oil and spice on the plate * Roll kangaroo in the spice and set aside to marinate (do not put in fridge) * Meanwhile, make the spiced relish * In a medium saucepan, place the grated apple, cranberry, sliced dried apricots, sultanas, lemon juice, cinnamon, cloves and nutmeg. * Bring to the boil, then reduce the heat to simmer * Cook, stirring for 10 minutes or until the mixture thickens * Remove from the heat and divide into 6 serving bowls * Place the cast iron griddle pan on a medium high heat * When it is hot, cook the kangaroo 2 minutes per side * Remove the meat and cover loosely with foil and allow to rest for 5 minutes * Slice each kangaroo fillet into 10 pieces and divide onto 6 serving plates | |